

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0311396 - WHOLE FOODS MARKET - GROCERY		Site Address 15650 LOS GATOS BL, LOS GATOS, CA 95032	Inspection Date 08/28/2026
Program PR0456040 - NO FOOD PREP > 20,000 SQ FT - FP08		Owner Name WHOLE FOODS MARKET CA	Inspection Time 13:00 - 13:35
Inspected By CHRISTINA RODRIGUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By SHANNON	

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 08/28/2026

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *There were not any paper towels in the dispenser at the hand sink. [CA] Keep the paper towel dispenser stocked for proper hand washing. [COS] The manager refilled the dispenser.*

Measured Observations

N/A

Overall Comments:

Follow up to check if the facility now has water. Both hot and cold water now available. According to the manager the facility was closed Friday and reopened Saturday around 3pm after both hot and cold water was reinstated. The water line problem has been repaired for whole foods facility and the city of Los Gatos will possibly be doing more work according to the manage. Be sure to self close when there is no water available.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/11/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control

Received By:

Signed On: August 28, 2026